

SANITIZING

CLEAN • SANITIZE • DISINFECT

It's What Our Community Expects

Sanitize (ˈsa-nə-tīz) *verb* – To adequately treat and reduce bacteria and viruses on food contact surfaces to a safer level



Use Environmental Protection Agency (EPA) and NC Food Code approved chemical sanitizers (or heat in a dishwasher).



Regularly test and record chemical sanitizer concentrations throughout the workday:

- Chlorine – 50 to 100 ppm (do not exceed 200 ppm)
- Quat – 200 to 400 ppm.



Mix sanitizer as per the manufacturer's directions. High temperatures can limit how well the sanitizer does its job so solutions are often mixed with tap water (75°F).



Allow the surface to air dry – do not use towels to wipe dry.

Always clean before applying chemical sanitizer or a disinfectant without detergent for maximum effectiveness.



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